

America's New Favorite

DELRICH

MARGARINE

in

Cooking and
Baking



TRY THESE
DELICIOUS
KITCHEN-TESTED
RECIPES BY
PRISCILLA PARKS
DELRICH HOME ECONOMIST...



the story of DELRICH

Since this new Cudahy Plus Product first appeared at your grocer's, more housewives have switched to DELRICH than to any other margarine. Never before has any spread become so popular—so fast!

Today, in millions of homes all over America, it's DELRICH on the table... in cooking... in baking! DELRICH... because it tastes so wonderfully fresh, DELicious and RICH. Spreads so smoothly, too. And adds its own fine flavor to vegetables, cakes, cookies, sauces, casserole dishes.

Recently, we talked to thousands of American housewives about DELRICH.

We asked them to tell us how they use DELRICH, in addition to serving it as a rich, nutritious spread for bread, toast and rolls. And this is what we found out:

DELRICH is truly America's new favorite not only as a spread, but as a shortening in baking and cooking, too.

DELRICH users agree that they enjoy the extra-rich tastiness and goodness DELRICH adds to cooking and baking... a specially delicious flavor which tasteless shortenings cannot possibly give.

And, of course, the economy of DELRICH is mighty important, too. Here's all the fine, wholesome richness you could possibly ask for at a low cost your budget will welcome. Every nutritious pound of DELRICH is enriched with 15,000 units of Vitamin A—packed with food energy.

We hope you'll try the kitchen-tested DELRICH recipes on the following pages . . . and discover for yourself the thrill of turning out flavor-perfect family meals. Use DELRICH, too, whenever your own favorite recipes call for shortening . . . whenever you want the good things you cook to taste even better!

Cordially,

Priscilla Parks

DELRICH
Home Economist





Just Clip and File
these **DELRICH Recipes**

We've chosen a variety of cooking ideas for you—meat dishes, sauces, vegetables, pastries, cakes, hot breads. They're practical, thrifty recipes... but you'll find that DELRICH adds such delightful extra goodness to each one that you'll want to cook and serve these DELRICH dishes again and again.

We've arranged these recipes so that the recipe on the back of each page belongs under the same heading in your Recipe File as the one on the front.

Try them—and see why DELRICH is truly America's new favorite in cooking and baking just as it's America's new favorite spread for bread, toast and rolls.

SEE OTHER SIDE

**DELRICH
CHICKEN FRICASSEE**



Milk Gravy:

4 lb. roasting chicken	2 tablespoons flour
½ cup flour	2 cups milk
2 teaspoons salt	½ cup water
½ cup Delrich	¼ teaspoon salt
1 cup milk	

Cut chicken in serving pieces. Coat pieces with combined flour and salt. Brown in Delrich over low heat 45 min. Add $\frac{1}{2}$ c. milk, cover tightly, simmer 30 min. Add remaining milk and simmer 1 hour, or until chicken is tender. Remove chicken. Use drippings to make gravy. Serves 6.

SEE OTHER SIDE

CODFISH CAKES WITH
DELRICH RELISH SAUCE



1 cup flaked cooked codfish	Dash pepper
2 cups riced cooked potatoes	2 tablespoons chopped
1 egg, slightly beaten	parsley
1/4 cup milk	1/4 cup Delrich.

Combine first 6 ingredients, form into cakes and cook to golden brown in heated Delrich. To 2 cups medium hot white sauce, add $\frac{1}{4}$ c. pickle relish. Pour sauce over hot fish cakes and serve immediately. 10 cakes.

SEE OTHER SIDE

STUFFED HAMBURGER ON SAUTEED ONION SLICES



- | | |
|--------------------------------|-------------------------------|
| 2 tablespoons chopped celery | 1 egg, slightly beaten |
| 1/2 cup Delrich | 3 tablespoons cold water |
| 1 1/2 cups fresh crumbs of | 1 1/4 lbs. finely ground beef |
| caraway-rye bread | Salt and pepper |
| 1/4 teaspoon salt | 6 thick onion slices |
| 3/4 teaspoon poultry seasoning | |

Saute celery in 2 tbsp. Delrich, 5 minutes. Add to combined next 5 ingredients and mix well. Roll seasoned beef into 15 x 10 inch rectangle. Cut in 6 squares. Place dressing on each square, fold meat over and press corners together. Brown in 1/4 c. Delrich, cut side first. Cover and simmer till done. Serve on onions sauteed in remaining Delrich. Serves 6.

SEE OTHER SIDE

VEAL PIE WITH CORN MEAL CRUST



For Pie:

- | | |
|-----------------------------------|------------------------------|
| 1 1/2 lbs. boneless veal | 3 tablespoons melted Delrich |
| 2 teaspoons salt | 1 egg, slightly beaten |
| 1/4 teaspoon pepper, black | 1/2 cup milk |
| 3 tablespoons Delrich | 3/4 cup yellow corn meal |
| 3 cups water | 1/2 cup all-purpose flour |
| 1 cup sliced carrots (3) | 1/4 teaspoon baking powder |
| 1/2 cup celery, cut 1-inch length | 1/4 teaspoon baking soda |
| 1 medium onion sliced | 1/2 teaspoon sugar |
| 1 cup sliced potatoes | 1/2 teaspoon salt |
| 2 to 3 tablespoons flour | |
| 1/4 apple sliced | |

For Crust:

Season veal and brown in hot Delrich. Add $\frac{1}{2}$ c. water, cover and simmer for $1\frac{1}{4}$ hours, add water as needed. Add remaining pie ingredients and heat to boiling. Spoon crust on boiling stew. To make crust, combine melted Delrich, egg and milk and mix with sifted dry ingredients. Mix quickly but well. Bake $375^{\circ}\text{ F}.$ for 20-25 minutes until golden brown. Serves 6.

SEE OTHER SIDE

DELRICH MOCK HOLLANDAISE



$\frac{1}{3}$ cup Delrich	$\frac{3}{4}$ cup milk
2 tablespoons flour	2 egg yolks
$\frac{1}{2}$ teaspoon salt	3 teaspoons lemon juice

Melt Delrich in top of double boiler, blend in flour, add the salt and milk and cook over boiling water until thick, stirring constantly. Beat egg yolks, add part of white sauce to them. Beat well, return all to double boiler, add lemon juice and cook for 3-4 min. Stir to blend well. Serve over cooked broccoli or cauliflower. Makes 1 cup.

SEE OTHER SIDE

DELRICH SAUCES
FOR VEGETABLES



$\frac{1}{4}$ cup Delrich
 $\frac{1}{2}$ teaspoon grated fresh onion

Heat Delrich slowly to golden brown; remove from heat and stir in the onion. Pour immediately over hot freshly cooked cabbage, spinach or beans.

$\frac{1}{4}$ cup Delrich
Chopped parsley
2 tablespoons strained lemon juice

Heat Delrich but do not brown. Add lemon juice and parsley and pour immediately over hot freshly cooked carrots, cauliflower or beets.

SEE OTHER SIDE

BUTTERSCOTCH PINWHEEL BISCUITS



6 tablespoons softened Delrich.	2 tablespoons granulated sugar
1 cup brown sugar	$\frac{1}{4}$ cup chilled Delrich
2 cups sifted all-purpose flour	1 egg, slightly beaten
4 teaspoons baking powder	$\frac{3}{4}$ cup milk

Place 1 tsp. softened Delrich and 1 tbsp. brown sugar in each greased muffin pan. Sift flour, baking powder and sugar together 3 times; cut in shortening. Add combined egg and milk and stir only enough to mix. Roll into 8 x 14 inch oblong; spread with remaining Delrich and brown sugar. Roll up, cut into 12 slices. Place in muffin pans, bake at 425° F. 18 min. Makes 12.

SIE OTHER SIDE

SWEDISH SPRITZ COOKIES



- | | |
|---|--------------------------|
| 1 lb. Delrich, softened | 1 whole egg |
| 1 cup sugar | 1 egg yolk |
| 1/4 teaspoon salt | 4 cups all-purpose flour |
| 1/4 cup almonds, blanched
and grated | |

Combine ingredients in the order given, mixing well after each addition. Chill slightly. Press through cookie press in any desired shape. Bake on ungreased pan in 400° F. oven for 8 to 10 min. Remove to rack to cool. Makes 100 small cookies.

SEE OTHER SIDE

DEVIL'S FOOD CAKE WITH MOCHA DELRICH FROSTING

$\frac{1}{2}$ cup Delrich
 $1\frac{1}{2}$ cups sugar
2 squares bitter chocolate,
melted, and slightly cooled
 $\frac{1}{2}$ teaspoon salt
1 teaspoon vanilla extract

2 eggs
2 cups sifted cake flour
1 cup buttermilk
1 teaspoon baking soda
1 tablespoon boiling water

Cream Delrich with sugar. Add chocolate, salt and vanilla. Add eggs and beat well. Add flour and milk alternately. Stir till smooth. Stir soda in water and mix well into batter. Bake in 2 9-inch greased pans 350° F. 25-30 minutes. Cool.



Mocha Delrich Frosting

$\frac{1}{2}$ cup medium grind coffee
1 cup cold water
1 lb. sifted confectioner's sugar

Add coffee to water, bring to boil. Cool 2 min. and strain. Cream $\frac{1}{3}$ c. coffee, sugar and vanilla into softened Delrich.

SEE OTHER SIDE

CHESS PIE

9-inch Crust: $\frac{1}{2}$ cup chilled Delrich
1 cup unsifted flour $\frac{1}{4}$ teaspoon salt
3 tablespoons ice water

Cut Delrich into flour and salt; gradually add water; mix quickly. Roll and line pan; chill. Bake 500° F. for 12 min. Reduce heat to 325° F.; remove from oven; leave door open to cool. Fill shell. Bake until set, 45 min.

Filling: $\frac{3}{4}$ cup softened Delrich 4 eggs, separated
1 $\frac{1}{2}$ cups sugar $\frac{1}{2}$ teaspoons vanilla
1 tablespoon flour $\frac{1}{2}$ cup milk

Cream Delrich with sugar and flour, beat in egg yolks, vanilla and milk. Fold in stiffly beaten egg whites.



SEE OTHER SIDE

WAFFLES WITH BUTTERSCOTCH SAUCE



2 eggs, slightly beaten	2 tablespoons baking powder
1 3/4 cups milk	1/2 teaspoon salt
1/2 cup Delrich, melted	1 tablespoon sugar
2 cups all-purpose flour	

Sauce

1/3 cup brown sugar	2/3 cup water
1 tablespoon flour	1 tablespoon Delrich
1/16 teaspoon salt	1 teaspoon vanilla

Combine eggs, milk and Delrich and add to sifted dry ingredients; mix quickly. Using 1/2 c. measure for each waffle, bake in hot waffle iron until done. Serve immediately with warm sauce. Six 7-inch waffles. Sauce: Combine sugar, flour and salt; gradually stir in water. Cook to boiling, remove from heat; add Delrich and vanilla.

SEE OTHER SIDE

APPLE CRISP



1/4 cup brown sugar	1 1/2 lbs. tart apples peeled and sliced (about 6)
1/2 cup granulated sugar	2 tablespoons strained
3/4 cup all-purpose flour	lemon juice
1/4 teaspoon salt	
1/2 cup Delrich	

Combine dry ingredients and work in Delrich with the fingers to mix thoroughly. Use Delrich to grease a baking sheet ($10 \times 6 \times 1\frac{1}{2}$ inches) and fill with sliced apples. Sprinkle with lemon juice. Cover with Delrich-sugar mixture. Bake at 375° F. for 25 minutes. Serve warm with top milk. Serves 6.

SEE OTHER SIDE

**DELRICH
"VARIETY" COOKIES**

3 cups sifted all-purpose flour $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ teaspoon baking powder 1 egg, unbeaten
 $\frac{1}{4}$ teaspoon salt 2 teaspoons vanilla
1 cup Delrich Margarine

Sift flour, baking powder and salt together.
Cream Delrich and sugar together thoroughly.
Add egg and vanilla. Beat until fluffy. Gradually
stir in sifted dry ingredients until well blended.
Roll small amounts of dough $\frac{1}{8}$ -inch thick on a
lightly floured board. Shape with cookie cutters
as desired. Bake on ungreased baking sheet at
 350° F. (moderate oven) until delicately
browned, 10 to 12 minutes.

(Makes approximately 5 dozen cookies)

FROSTING: Add about 2 tablespoons hot water to 1 cup confectioner's sugar.
Color with vegetable coloring as desired.



SEE OTHER SIDE

QUICK'N EASY BIRTHDAY CAKE

2 $\frac{1}{4}$ cups sifted cake flour $\frac{1}{2}$ cup Delrich Margarine
3 teaspoons double-acting baking powder $\frac{3}{4}$ cup milk
1/2 teaspoon salt 1 teaspoon vanilla
 $1\frac{1}{2}$ cups sugar 2 eggs

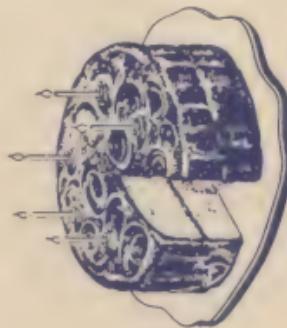
(Makes 2 8-inch layers)

Have all ingredients at room temperature. Sift flour, baking powder, salt and sugar together in mixing bowl. Add Delrich, 2/3 of the milk, and vanilla. Beat vigorously 2 minutes. Add remainder of milk and the unbeaten eggs. Beat 2 minutes. Pour into 2 round greased and waxed-paper lined 8-inch layer cake pans, $1\frac{1}{4}$ inches deep. Bake at 350° F. (moderate oven) 30 to 35 minutes.

Frosting

$\frac{1}{2}$ cup Delrich Margarine 3 squares chocolate, melted
1 pound confectioner's sugar 4.5 tablespoons cream
Few grains salt (approximately)
 $1\frac{1}{2}$ teaspoons vanilla

Cream Delrich and confectioner's sugar together, stirring until well blended. Add salt and chocolate; mix well. Stir in enough cream to give good spreading consistency. Blend in vanilla. Spread between layers and on top and sides of 8 inch, 2-layer cake.



SEE OTHER SIDE

LUSCIOUS BLUEBERRY MUFFINS

2 cups sifted all-purpose flour	1 cup milk
2 1/4 teaspoons baking powder	3 tablespoons melted DELRICH
1/2 teaspoon salt	1 egg, well beaten
2 tablespoons sugar	2/3 cup blueberries*

Sift flour, baking powder, salt and sugar together in a mixing bowl. Add milk and melted DELRICH to egg. Pour these liquid ingredients all at once into the dry ones. Stir quickly until the flour is just dampened. Add blueberries and give 4 or 5 more quick stirs. The batter should be a little lumpy. Fill greased muffin pans 2/3 full. Bake in 425° F. oven for 20 to 25 minutes.

Makes 12 medium-sized muffins

*To use canned blueberries, drain thoroughly before measuring.
To use frozen blueberries, thaw completely and drain thoroughly before measuring.





2 cups	1 pint
1 cup	16 tablespoons
½ cup	8 tablespoons
¼ cup	4 tablespoons
1 tablespoon . . .	3 teaspoons
60 drops	1 teaspoon
1 pound Delrich . .	2 cups



SUGAR SUBSTITUTES

Here's a table of sugar substitutes. The amount given in each case is that required to equal 1 cup of fine white sugar.

Maple sugar	1 cup
Maple syrup	1 cup
Honey	1 cup
Sorghum syrup	1 1/2 cups
Cane syrup	1 1/2 cups
Corn syrup	2 cups

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DELRICH
MARGARINE**

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DELRICH EZ COLOR PAK

For even greater economy, DELRICH gives you the famous *original* E-Z Color Pak . . . the modern way to color margarine. Extra-strong, extra-pliable bag for smooth, even, fast coloring. Just pinch the color berry, knead, shape, chill...and serve! Freshness and flavor sealed in!

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